

### **Amendments to the Claims:**

This version of the claims will replace all prior versions, and listings, of claims in the application:

### **Listing of the Claims:**

1. (Currently Amended) A process for the manufacture of L-arabinose, characterized in that, envelopes of corn grains are contacted with sulfuric acid ~~or hydrochloric acid~~ with a ~~sulfuric acid or hydrochloric acid~~ concentration within the range of 0.01N to 0.15N, or hydrochloric acid with a concentration within the range of 0.01N to 0.10N, or oxalic acid with a concentration within the range of 0.01N to ~~1.0N~~ 0.50N, without previously contacting the envelopes of corn grains with an alkaline medium, wherein an acidic hydrolysis is carried out at between about 80° to about 150 ° C and under such conditions that the proportion of L-arabinose in the total amount of the acid-hydrolyzed monosaccharides is 50% or more, and L-arabinose contained in the envelopes of corn grain is selectively produced.

2. (Previously Presented) The process for the manufacture of L-arabinose according to Claim 1, characterized in using the envelopes of corn grains which contains 10% or more of at least L-arabinose as a part of the constituting saccharides on the basis of the dried vegetable fiber.

3. (Cancelled)

4. (Previously Presented) The process for the manufacture of L-arabinose according to Claim 1, characterized in carrying out the acidic hydrolysis under such condition that the solid concentration of the envelopes of corn grains is within the range of 3% (w/w) to 20% (w/w).

5. (Cancelled)

6. (Cancelled)

7. (Previously Presented) The process for the manufacture of L-arabinose according to Claim 1, characterized in separating the acid-hydrolyzed solution into two sections including a section of L-arabinose-rich solution and a section of xylooligosaccharide or galactooligosaccharide and insoluble residue.

8. (Currently Amended) A process for the manufacture of L-arabitol, comprising:  
contacting envelopes of corn grains with sulfuric acid, hydrochloric acid, or oxalic acid, with a sulfuric acid concentration within the range of 0.01N to 0.15N, or a hydrochloric acid concentration within the range of 0.01N to 0.15N 0.10N, or an oxalic acid with a concentration within the range of 0.01N to 0.50N without previously contacting the envelopes of corn grains with an alkaline medium, wherein an acidic hydrolysis is carried out at between about 80° to about 150 ° C and under such conditions that the proportion of L-arabinose in the total amount of the acid-hydrolyzed monosaccharides is 50% or more, and L-arabinose contained in the envelopes of corn grain is selectively produced; and

hydrogenating the solution containing L-arabinose to produce a sugar alcohol containing L-arabitol.

9. (Cancelled)

10. (Currently Amended) A process for the manufacture of L-arabinose, characterized in envelopes of corn grains are contacted with sulfuric acid ~~or hydrochloric acid~~ with a ~~sulfuric acid or hydrochloric acid~~ concentration within the range of 0.01N to 0.15N, or hydrochloric acid with a concentration within the range of 0.01N to 0.10N, or oxalic acid with a concentration within the range of 0.01N to ~~0.50N~~ without previously contacting the envelopes of corn grains with an alkaline medium, an acidic hydrolysis is carried out at between about 80° to about 150 ° C and under such a condition that the proportion of L-arabinose in the total amount of the acid-hydrolyzed monosaccharides is 50% or more, and

subsequently the acid-hydrolyzed solution is separated into two sections including a section of L-arabinose-rich solution and a section of xylooligosaccharide or

galactoorigosaccharide and insoluble residue, and L-arabinose contained in the envelopes of corn grains is selectively extracted.

11. (Currently Amended) A process for the manufacture of L-arabinose, characterized in that, envelopes of corn grain are contacted with sulfuric acid ~~or hydrochloric acid~~ with a ~~sulfuric acid or hydrochloric acid~~ concentration within the range of 0.01N to 0.15N, or hydrochloric acid with a concentration within the range of 0.01 to 0.10N, or oxalic acid with a concentration within the range of 0.01N to ~~1.0N~~ 0.50N, wherein an acidic hydrolysis is carried out at between about 80° to about 150 ° C and under such conditions that the proportion of L-arabinose in the total amount of the acid-hydrolyzed monosaccharides is 50% or more, and L-arabinose contained in the envelopes of corn grain is selectively produced.

12. (Currently Amended) A process for the manufacture of L-arabinose, characterized in that, envelopes of corn grains are contacted with sulfuric acid ~~or hydrochloric acid~~ with a ~~sulfuric acid or hydrochloric acid~~ concentration within the range of 0.01N to 0.15N, or hydrochloric acid with a concentration within the range of 0.01N to 0.10N, or oxalic acid with a concentration within the range of 0.01N to ~~1.0N~~ 0.50N, without previously contacting the envelopes of corn grains with an alkaline medium, wherein an acidic hydrolysis is carried out between about 15 minutes to about 180 minutes and under such conditions that the proportion of L-arabinose in the total amount of the acid-hydrolyzed monosaccharides is 50% or more, and L-arabinose contained in the envelopes of corn grain is selectively produced.

13. (Previously Presented) The process of Claim 8, wherein said hydrolysis is non-enzymatic.